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# Douglas Green Shiraz 2014

Dark ruby with a bright crimson rim. Enticing black current pastilles and blue berries embellished by a subtle oak spice. A firm yet friendly entry with juicy plum and mulberry flavours supported by well defined and ripe tannins allowing a succulent slightly textured fruity finish.

t friendly allowing for immediate drinking now and potential to soften further for up to 3 years from Vintage. Vibrant and fruity on its own or with roast peppered fillet, beef espetadas, venison or ostrich pie or smoked meats.




**variety :** Shiraz | 100% Shiraz
**winery :** Douglas Green Wines
**winemaker :** Jaco Potgieter
**wine of origin :** Western Cape
**analysis :** **alc :** 13.89 % vol **rs :** 4.3 g/l **pH :** 3.55 **ta :** 5.49 g/l
**type :** Red **style :** Dry **body :** Full **taste :** Fruity **wooded**
**pack :** Bottle **size :** 750ml **closure :** Screwcap

**ageing :** A well structured Shiraz that is full yet friendly allowing for immediate drinking now and potential to soften further for up to 3 years from Vintage.

A dry red wine. Full-bodied with a firm textured structure that supports overt flavours of plump black berries and mulberries with pepper, spice and oak vanilla on the finish.

**in the vineyard :**
2014 produced vibrant red wines with ripe tannins and good phenolic ripeness as a result of even ripening over a long mild harvest period. Grapes were selected from the Swartland region for chunky tannins and expressive fruit to complement the fruit from the Perdeberg area.

Wine of Origin: Western Cape (Swartland and Breedekloof)

**about the harvest:** Hand harvested at an average 24°B.

**in the cellar :** Fermented on the skins for around 7 days at 28°C until dry. After pressing, the young wine was treated with American oak staves and allowed to complete malolcatic fermentation. Left for a further 3 months wood maturation for optical integration. Final blending and bottling takes place at our cellars in Wellington.